



*Cook*

## JOB DESCRIPTION

Stonefields Estate Inc. is an award-winning wedding venue nestled into the grounds of a heritage farm in Carleton Place. Featuring a stunning chandeliered loft, exclusive use of the remodeled farmhouse and tailored grounds, we deliver our clients the wedding of their dreams.

As the Cook/Kitchen Helper you are required to provide the highest standard of service with our guests in mind. This role has a big emphasis on teamwork with a driven group of individuals. This is a full-time seasonal position in which the employee will be required to work weekends, holidays, days and evenings. Potential for permanent position for the right candidate. The season starts in April and ends November. Employees are expected to commit to a full season upon hiring.

### RESPONSIBILITIES:

- Maintain kitchen work areas, equipment, or utensils in clean and orderly condition
- Clean or prepare various foods for cooking or serving
- Clean, organize and maintain walk-in refrigerator, prep and dry storage area
- Maintain prep area in a clean, sanitary and safe manner
- Properly measure and assemble ingredients required for preparing the standard recipes
- Sweep and mop floors
- Empty and clean garbage daily and as required
- Assist in the team effort of guest satisfaction
- Rotate product according to "First In, First Out" to maintain shelf-life standards
- Understand and comply with food safety and temperature standards
- Comply with equipment usage guidelines
- Comply with the maintenance schedule for the kitchen and the equipment
- Ensure his or her work area is clean and organized
- Assist as requested with reception and storage of food orders
- All other duties as assigned which may include other departments

<b>JOB TYPE:</b>	Full-Time, Seasonal.	<b>REQUIREMENTS</b>	Full-service banquet or restaurant kitchen experience is desired.
<b>CONTRACT LENGTH:</b>	8 months		Strong communication skills.
<b>SALARY:</b>	From \$20-\$22 per hour depending on experience		Organizational skills (ability to be organized in a changing environment).
<b>SCHEDULE:</b>	10-hour shift		Ability to maintain a calm professional demeanor during periods of uncertainty.
			Safe Food Handling certificate is an asset.
			Physical demands include: lifting, bending, stretching and long hours standing/walking.